

OWNER'S MANUAL

22.5" ROUND KETTLE GRILL

Product code: 16340/0-03946570-3

UPC code: 0 45774 87565 2

Date of purchase: ____ / ____ / ____

BBQ-PRO Charcoal Grill Assembly Instructions

Tips and Features for safety and ease of use



Verify that all parts are included with your grill before beginning assembly by checking the Parts List inside. If all parts are not included, please e-mail us at service@nanshanint.com or call us toll free 1-877-998-1697 from 9:00 AM to 5:00 PM EST.



USE DIAGRAM(S) PROVIDED FOR ASSEMBLY. Leave nuts half-tightened on the grill during assembly until unit is completely assembled, then finish tightening nuts.

SAFETY GUIDELINES

1. This grill is intended for **HOUSEHOLD OUTDOOR USE ONLY**. Do not attempt to use grill in enclosed areas or under an overhead cover of any kind, including a tent or patio cover. Never use the grill with its back and sides closer than 36 inches to any combustible wall or surface.
2. Place your grill outdoors on a firm, level surface. Do not use this grill on a surface that will burn or melt, such as a plastic or artificial surface or wood table. Keep grill away from wooden fences, overhanging trees, or other flammable objects before adding and lighting charcoal.
3. **DO NOT USE GASOLINE, ALCOHOL OR KEROSENE IN THIS GRILL.** Use only commercial charcoal lighter fluid with charcoal briquettes or pre-soaked charcoal briquettes. Prepare charcoal according to the product's instructions. Do not exceed 5 lbs of charcoal briquettes in this grill per use.
4. After lighting charcoal, do not leave grill unattended.
5. Remember to keep children and pets away from lit grill at all times.
6. To avoid harm to people, pets, or property, do not move the grill once the charcoal has been lit.
7. Once coals are lit, the grill and surrounding surfaces become very hot. Use proper outdoor cooking mitts, utensils and avoid skin contact with all hot surfaces on grill.
8. To extinguish charcoal after cooking, douse coals with sand or spray with a fine mist of water.
9. After your grill has cooled, remove ashes from the catcher and cover, and store the grill when not in use.



	WARNING	
CALIFORNIA PROPOSITION 65		
1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.		
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.		
<i>Wash your hands after handling this product.</i>		

	WARNING	
<ul style="list-style-type: none">• Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.• Failure to follow all instructions in this Use and Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.		

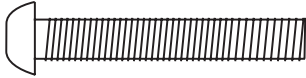
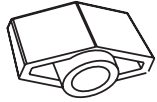
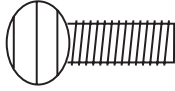






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Tools needed for assembly:

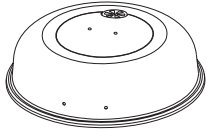
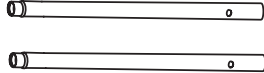

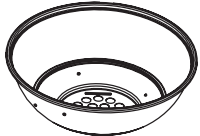
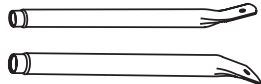
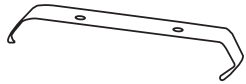

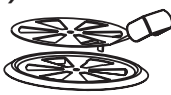



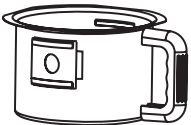
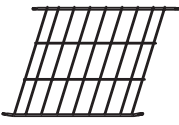
Screwdriver (not provided)

Open end wrench (not provided)

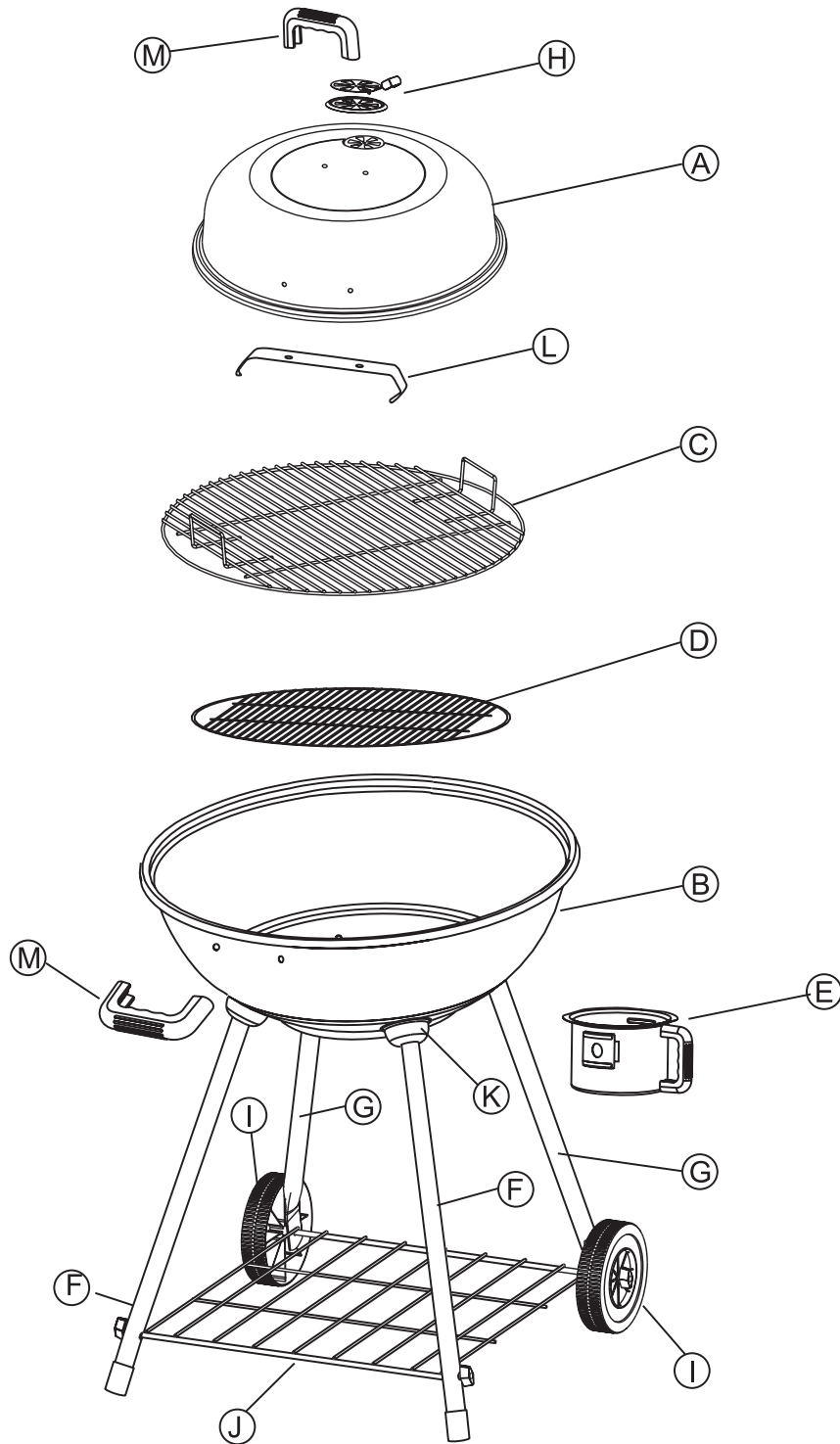
HARDWARE PACK LIST

1: (4pcs) 1/4" X1-1/2" Leg Bolt		6: (2pcs) 1/4" Plastic Nut	
2: (4pcs) 1/4" X7/8" Handle Bolt		7: (2pcs) 5/16" Plastic Washer	
3: (1pc) 5/32" X3/8" Damper Bolt		8: (9pcs) 1/4" Fiber Washer	
4: (1pc) 5/32" Damper Winged Nut		9: (8pcs) 1/4" Metal Washer	
5: (2pcs) 5/16" Hex Locknut			

PARTS LIST: To purchase replacement parts, call 1-877-998-1697

A: Lid (1)  200462N	F: Stationary Leg (2)  300556N	K: Leg Bowl (4)  300467N
B: Bottom Bowl (1)  210343N	G: Wheel Leg (2)  300557N	L: Lid Bracket (1)  220002N
C: Cooking Grid (1)  300554N	H: Lid Vent Assembly (1 each) (For optimum temperature control)  220102N	M: Handle (2)  220018N
D: Charcoal Grid (1)  300555N	I: Wheel (2)  500200N	
E: Ash Catcher (1)  230104N	J: Wire Shelf(Leg Support) (1)  300483N	

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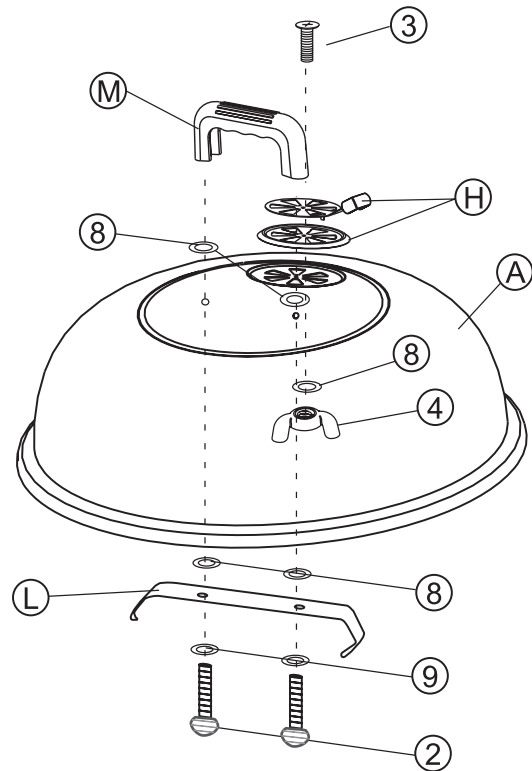


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Remove all the parts from the carton and lay them out on a smooth, clean surface. Verify the presence of all parts by comparing to Hardware and Parts Lists on previous pages. Do not throw away any of the packaging until you locate all the parts.

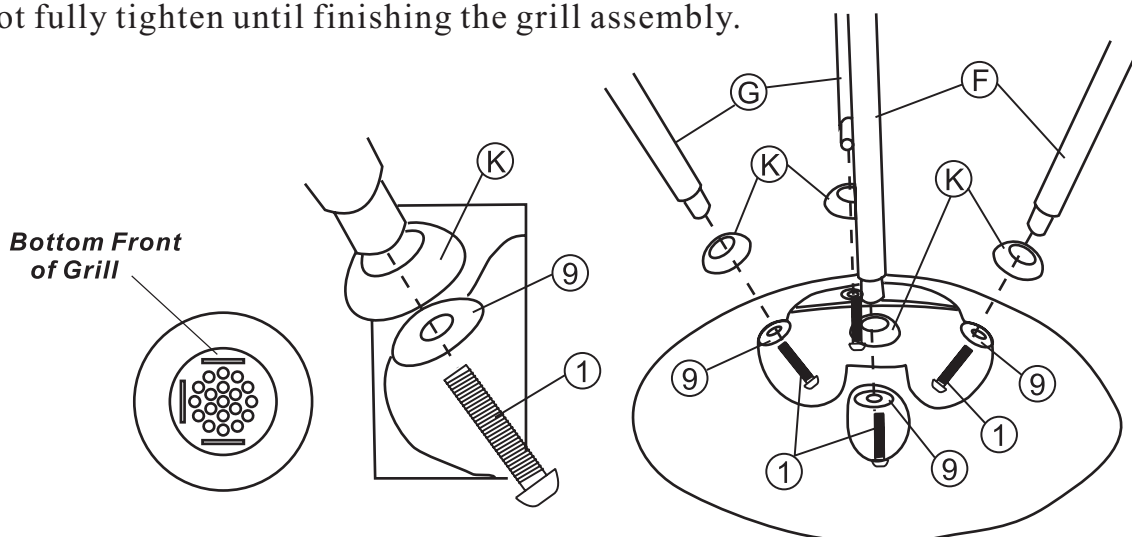
STEP 1: Attach lid vent assembly (H) by inserting damper bolt (3) through lid vent assembly (H), and lid (A). Inside of lid, place 1 fiber washer (8) and 1 winged nut (4) onto damper bolt (3) and tighten.

Attach lid handle (M) by inserting 2 handle bolts (2) through 2 metal washers (9), lid bracket (L), 2 fiber washers (8) lid (A), 2 fiber washers (8) and into lid handle (M).



STEP 2: Attach stationary legs (F) of grill by inserting a leg bolt (1) through metal washer (9), bottom bowl (B), leg bowl (K), and screwing bolt (1) into stationary leg (F). Repeat procedure for the other stationary leg. Do not fully tighten until finishing the grill assembly.

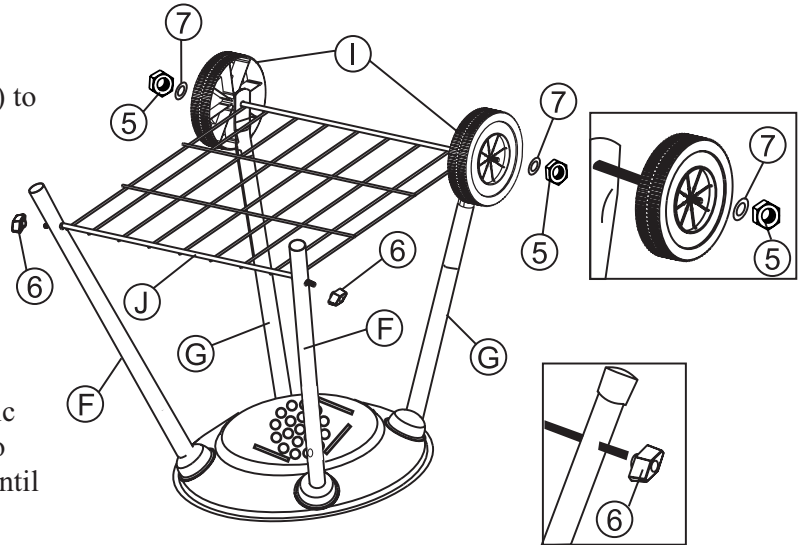
Attach wheel legs (G) of grill by inserting a leg bolt (1) through metal washer (9), bottom bowl (B), leg bowl (K), and screwing bolt (1) into wheel leg (G). Repeat procedure for the other wheel leg. Do not fully tighten until finishing the grill assembly.



BBQ-PRO Charcoal Grill Assembly Instructions

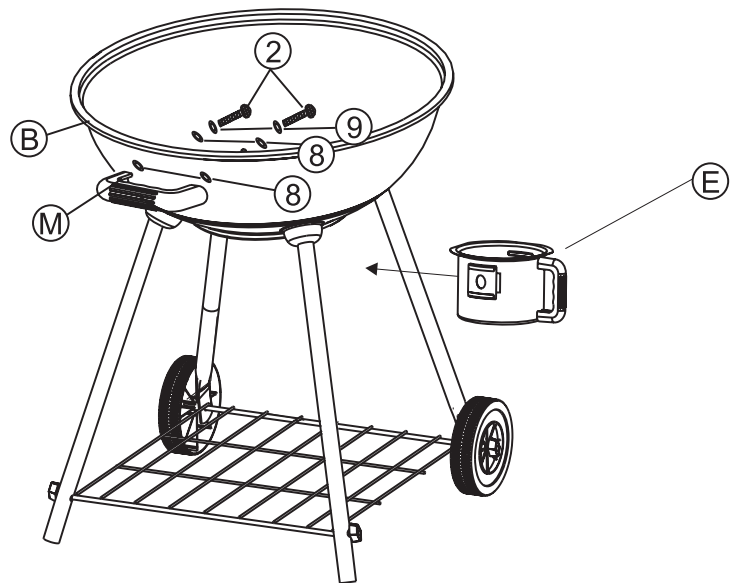
STEP 3: Before attaching wire shelf (J) make sure that the side with short ends is facing the front. Attach wire shelf (J) to stationary legs (F) by inserting the short ends of wire shelf (J) through holes in front legs (F), and screw 1 plastic nut (6) onto each end tip to secure. Do not fully tighten until finishing the grill assembly.

Attach wire shelf (J) to wheel legs (G) by inserting the long ends of wire shelf (J) through wheel legs (G), 2 plastic washers (7) and screw 1 hex locknut (5) onto each end tip to secure. Do not fully tighten until finishing the grill assembly.



STEP 4: Attach handle (M) to bottom bowl (B) by inserting 2 handle bolts (2) through 2 metal washers (9), 2 fiber washers (8), bottom bowl (B), 2 fiber washers (8) and screwing handle bolts (2) into handle (M).

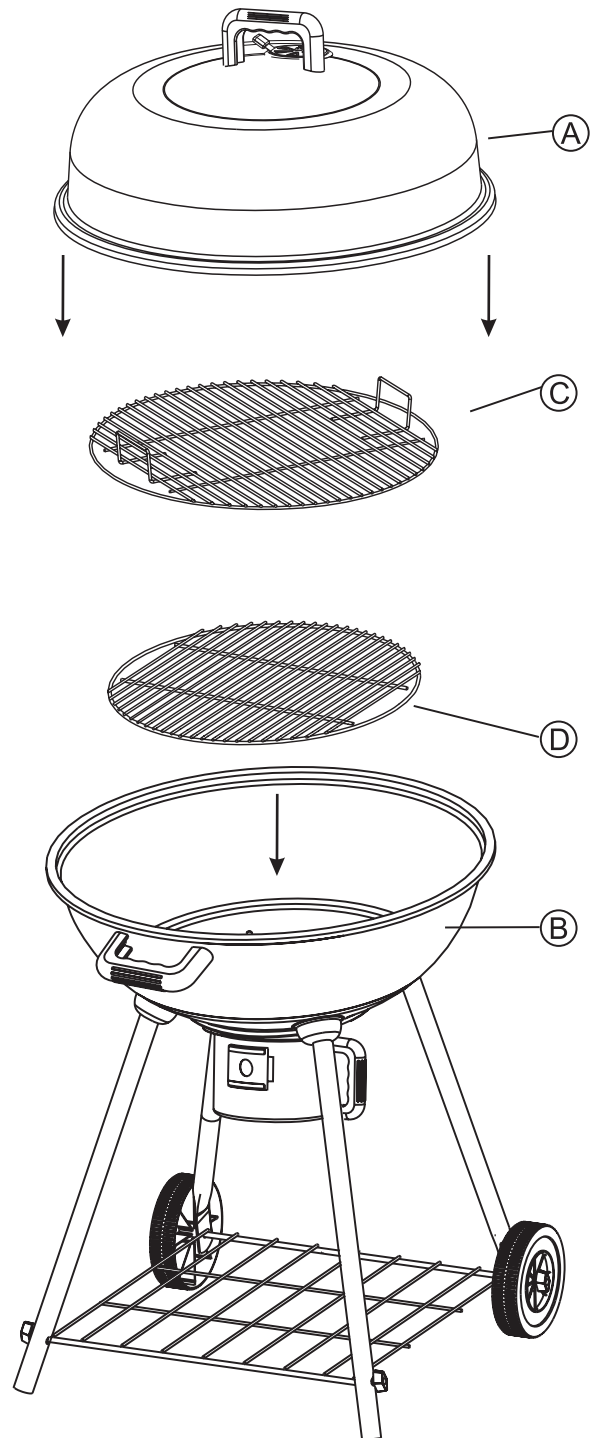
Slide ash catcher (E) under bottom bowl (B) into slots provided.



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STEP 5: Place charcoal grid (D) into bottom bowl.
Place cooking grid (C) into bottom bowl.
Place top lid (A) on top of bottom lid.

STEP 6: Fully tighten all nuts and screws
at this time.



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Grilling Instructions and Tips:

1. Preheat the cooking grid for 5-10 minutes.
2. Before heating grid, lightly coat cooking grid with cooking oil to prevent food from sticking.
3. Your grill is equipped with a lid vent to vary the cooking heat. Grasp vent lever with gloved hand or metal pliers and rotate vent to increase openings to raise heat. Decrease vent openings to lower heat.
4. The ash catcher on this grill is equipped with a damper door on each side to vary cooking heat. Use metal pliers to grasp damper door tab and slide the door to increase hole openings to raise heat. Decrease openings to lower heat.

WARNING: To avoid injury, DO NOT touch lid vent or damper with bare hands unless grill is completely cool. Use gloved hand or metal pliers to adjust lid vent openings. Use metal pliers to adjust damper openings.

Maintenance And Storage:

Allow ashes and coals to completely cool before moving your grill. Always empty ashes and charcoal before storing. Allow grill to cool completely before cleaning. Clean with hot, soapy water and rinse completely. Use a wire brush if necessary on cooking grid.

WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA* Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb and Pork: Whole Cuts**	145° F
Fish	145° F
Beef, Veal, Lamb and Pork: Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck: Whole, Pieces & Ground	165° F

*United States Department of Agriculture.

**Allow meat to rest three minutes before carving or consuming.

90 Day Limited Warranty

If this BBQ-Pro product fails due to a defect in material or workmanship within 90 days from the date of purchase, return it to any Kmart store or other BBQ-Pro outlet in the United States with your proof of purchase for free replacement.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Kmart Corporation, Hoffman Estates, IL 60179

For further information, contact the manufacturer, toll free at 1-877-998-1697.



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